

Oatmeal Raisin Cookies

Desserts, B-11

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	4 oz	1/2 cup	8 oz	1 cup	1. Cream margarine or butter and sugar in mixer with a paddle attachment for 10 minutes on medium speed.
Sugar	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
Frozen whole eggs, thawed	4 oz	1/2 cup	8 oz	1 cup	2. Add eggs slowly. Mix for 1 minute on medium speed.
OR		OR		OR	
Fresh large eggs		3 each		5 each	
Lowfat 1% milk		1/4 cup		1/2 cup	3. Slowly add milk and applesauce. Mix for 1 minute on medium speed. Scrape down sides of the bowl.
Canned applesauce	4 oz	1/2 cup	8 oz	1 cup	
Enriched all-purpose flour	6 oz	1 1/4 cups 2 Tbsp	12 oz	2 3/4 cups	4. Add the flour, baking soda, salt, cinnamon, and nutmeg. Mix for 2 minutes on low speed until blended.
Baking soda		1/2 tsp		1 tsp	
Salt		1/2 tsp		1 tsp	

Ground nutmeg		1/2 tsp		1 tsp	
Rolled oats	10 oz	3 3/4 cups	1 lb 4 oz	1 qt 3 1/2 cups	5. Add oats and raisins. Mix for 30 seconds on low speed.
Raisins	6 1/2 oz	1 cup	13 oz	2 cups	6. Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray or line with parchment paper. Portion with level No. 24 scoop (2 ? Tbsp) 3 across and 3 down. 7. Bake until lightly browned: Conventional oven: 350° F for 18-20 minutes Convection oven: 325° F for 10-12 minutes

Notes

Special Tip:
For bar cookies, spread 3 lb 2 ½ oz (1 qt ¼ cup) of dough in a half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray or lined with parchment paper. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Bake for 20-25 minutes at 350° F conventional oven or 325° F convection oven. Cut each pan 5 x 5 (25 servings).

Serving	Yield	Volume
1 cookie	25 Servings: 3 lb ½ oz (dough)	25 Servings: about 1 quart ¼ cup (dough) 25 cookies
	50 Servings: 6 lb 1 oz (dough)	50 Servings: about 2 quarts ½ cup (dough) 50 cookies

Nutrients Per Serving					
Calories	188	Saturated Fat	1 g	Iron	1 mg
Protein	4 g	Cholesterol	19 mg	Calcium	19 mg
Carbohydrate	33 g	Vitamin A	197 IU	Sodium	123 mg
Total Fat	5 g	Vitamin C		Dietary Fiber	2 g